Large Attendance Anticipated For Jamestown Festival In 1957

Virginia and the governments of the United States and Great Britain will be hosts to hundreds of thousands of visitors here during the eight-month Jamestown Festival of 1957 celebrating the 350th anniversary of the first permanent English settlement in the New World.

The Festival will commemorate the beginnig of agricultural and industrial enterprise and religion north of Florida and of free representative government in the United States.

Jamestown was founded on May 13, 1607, by Captains Christopher Newport and John Smith and one hundred men, under financing by the joint-stock Virginia Company of London — thirteen years before the colony of 1620 at Plymouth, Mass.

For ninety-one years it was the capital of Virginia. In 1619 the legislative assembly elected by ballot was held here, and during this early period the economists developed lumber products, brick-making, pottery, glass-making, potash, lime-making and iron-working. Here in 1607 was the first recorded celebration of Holy Communion in the colony.

No longer a town, Jamestown is seven miles from Rockefeller-restored Williamsburg, where the capital was moved in 1698, but today the site is humming with construction in preparation for the $25,000,000 Festival.

The Festival will center both on Williamsburg and on Yorktown, the scene of the surrender of Cornwallis in 1781 to American and French forces. All three of these sites, within a radius of eleven miles, will be connected for the first time by the Federal government's new scenic Colonial Parkway.

Here will be the day-to-day pageantry of the Festival from April 1 to November 30. The closing date in November will mark the 175th anniversary of the provisional Treaty of Paris, which sealed the Yorktown victory. So 1957 will be the year in which the United States will have been a sovereign nation as long as, prior to 1782, it was a colony.

The President of the United States, Queen of Great Britain and many other dignitaries are being invited to the Festival. An estimated 2,500,000 visitors are expected during the eight months in this area. Elsewhere in Virginia will be attractions that are locally sponsored for the occasion.

The Festival advises overnight visitors to make reservations for accomodations in the Williamsburg area as far in advance as possible. This may be done through the Tourist Placement Bureau, Williamsburg Chamber of Commerce, Williamsburg, Va. Reservations may also be made in nearby cities within easy motoring distance.

At Williamsburg, the Pulitzer Prize playwright, Paul Green, will present a drama on Jamestown, The Founders, in a new woodland theater on afternoons beginning on May 13. On evenings beginning in late June, his hit play, The Common Glory, will continue to run in nearby Lake Matoaka Amphitheater.

At Jamestown, visitors will see floating replicas of the Three Ships that brought the first colonists. They will board the 100-ton Susan Constant and see present-day Virginia Indians, descendants of the aborigines, in reconstructed Chief Powhatan's Lodge. They will explore the rude thatched houses of James Fort of 1607—birthplace of the nation.

The site is Jamestown Festival Park. Here pikemen and other men at arms will parade daily on the Mall. Here the visitor may dine at the Mermaid Tavern. Here families will see the stirring exhibition of the British Government in the Old World Pavilion and the vivid presentation of the State of Virginia on American achievement in the New World Pavilion.

On the "Greate Road" of the colonists nearby stands the "Glass-house" or glass factory of 1608, English America's first skilled industry. Glass blowers in seventeenth-century costume will fashion souvenirs at the furnaces. The National Park Service will conduct visitors over the ruins of the old "Cittie" of Jamestown amid plantings and landscaping.

The Association for the Preservation of Virginia Antiquities will show visitors Old Jamestown Church of 1639—on the spot where the first legislative assembly met—and the shrines on that part of Jamestown maintained by the Association.

Many communities are joining in the celebration. The Hampton Roads communities will offer the International Naval Review June 8-17 when warships of a score of foreign nations will be guests of the United States Navy in that great harbor.

The Richmond area will commemorate Captain John Smith's explorations to the fall of the James River on June 9, and the Roanoke area will celebrate its Diamond Jubilee on June 16-23.

Even smaller communities will offer attractions. Restored Old St. Luke's Church (1632) near Smithfield on U. S. Route 258 will be the scene of a National Pilgrimage on May 15. The restored Adam Thoroughgood House, oldest brick dwelling, near Virginia Beach off U. S. Route 60, will open April 29.

Two commissions, one State and one Federal, are in charge of the Festival, with offices in the Travis House, at Williamsburg.

INSURANCE PAYMENTS IN VIRGINIA IN 1955 UP FROM YEAR BEFORE

Payments to living policyholders in Virginia from their life insurance companies were $47,665,000 in 1955, which was 53 per cent of the year's total life insurance benefit payments to the families of this state, the Institute of Life Insurance reports. These payments were in addition to $41,899,000 of death benefits paid to the families of this state and compare with payments of $42,748,000 to living policyholders the year before. The "living benefits" include matured endowments, disabilities, annuity payments, cash surrender values paid out and dividends to policyholders.

Last year the total of all payments to policyholders and beneficiaries in this state amounted to $89,564,000, compared with $78,655,000 the year before.

"The use of life insurance benefit dollars for the policyholders' own living needs has more than doubled since the end of World War II," Holgar J. Johnson, Institute president, commented. "More and more families have been setting up life insurance programs which call for specific living benefits as well as the basic death benefits. These living benefits have now become an important part of the flow of life insurance funds to American families. For the country as a whole, well over $3,000,000,000 is now going to living policyholders annually as benefit payments."

So many foreigners have been visiting the Soviet Union recently that tourism is becoming a major Soviet industry.

Vera

Vera, Sept. 24.- The equinox spell gave us unusually cool weather for the time of year. It begins to look like we will have an early fall.

Mrs. T. C. Harvey Jr. and T. C. III visited in the home of Mr. and Mrs. T. C. Harvey Sr. on Saturday.

Mr. and Mrs. Lewis Harvey, of Lynchburg visited in the home of Mr. and Mrs. T. C. Harvey on Thursday. They also visited in the home of Mr. and Mrs. C. E. Lewis on Thursday.

Guests in the home of Mr. and Mrs. L. H. Watson on Saturday night were Mr. and Mrs. T. C. Harvey and Harriette.

Mrs. Grover Beasley is on the sick list. We wish for her a speedy recovery.

Mrs. Burr Abbitt, who has been ill is feeling much better. We hope that she may soon be well.

Mrs. Maude Abbitt is suffering with her eye and arthritis. Those visiting her on Sunday were Mr. and Mrs. Robert Coleman, Mrs. Leslie Turnes, Mr. and Mrs. T. C. Harvey, Mrs. Ida Morris, Mrs. Nathalie Robertson, Mr. and Mrs. Lloyd Hamilton and Mrs. Bryant, and others.

We are hoping for a pretty day next Sunday for the homecoming at the New Hope Baptist Church, and that we may have a big crowd.

Aviation Safety Awards

Two aviation squadrons stationed at the Naval Air Station, Alameda, California, have been presented the coveted Aviation Safety Awards in recognition of their safety records during 1955. The "Sundowners" flew a total of 3,647 hours in Cougar jets, while the "Yellow Devils" logged an impressive 10,500 hours and 1,263 carrier landings in Skyraiders without accident.

Pamplin Rt. 1

Pamplin, R. F. D. 1.- Mr. Mrs. Edgar A. Baldwin, Sr., been notified of the birth of Edgar Allen III, born Sept. Mr. and Mrs. Edgar A. Baldwin Jr., at Virginia Baptist Hospital Lynchburg.

Mr. and Mrs. Edgar E. Baldwin Sr., had as their dinner guests Sunday, Mrs. Sally Biggs and DeHart, of Richmond.

GOLDEN GLEANS

The man who lacks patience lacks philosophy. —Saft.

All men commend patience, though few be willing to practise it. —Thomas A. Kempis.

A man must learn to endure patiently which he cannot alter conveniently. —John Fiske.

Patience and delay achieve more than force and rage. —Jean de La Fontaine.

He that can have patience can have what he will. —Poor Richard Franklin.

Right!

A man should work eight hours and sleep eight hours, but not the same eight hours. —Stanislaw Lec.

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Garden Talk

By Appomattox Garden Club

We talk about gloxinias today. In the number two house plant America, second only to the African Violet. It is a gorgeous, spectacular plant, and richly deserves popularity.

Gloxinias were discovered in Brazil and named in honor of P. B. Gloxin of Strassburg, Germany. In 1815 Gloxinia speciosa was first introduced into England, where it quickly gained in popularity.

The early species had small, deep, purple-blue flowers, about 2 and a quarter inches across. Many have been hybridized until the present day hybrid slipper was developed. This come in many colors and have blooms about three inches across. These slipper gloxinias are extremely choice, and are preferred by enthusiasts to the large-flowered hybrids, which sometimes have blooms four to six inches across (and it is not unusual for one seven inches across).

Gloxinias are not hard to grow. They are temperamental enough to make them challenging.

The way to get a start is with a new plant from the florist. Another way is from seed, and a third way is from leaf cuttings. Let's talk about these ways in the order indicated.

When a mature plant has finished blooming, give it just enough water to prevent it from drying out all at once. This will allow the top to die naturally and slowly, and will develop the tuber so it will be better conditioned for storage. The tuber may be left in the pot, or if you have several they may be stored in a plastic bag filled with vermiculite.

2. If gloxinias are started from seed, which are very tiny, this may be done, by planting the seed in a medium of 50% vermiculite and 50% peat moss. Do not cover with soil, but sprinkle with a fine mist after scattering. The seed will germinate at a 75-80° F. temperature in about a week, and will be ready to transplant in four to six weeks.

3. If plants are to be started from leaf cuttings, proceed as with African Violets. Cut the leaf with from 1 to 2 inches stem, and make a clean cut with a sharp knife or razor blade. Some like to root them in water so they can see the roots develop, but they may be rooted in a mixture of vermiculite and peat, or of sand and peat. When the original leaves die or new growth appears, the new plants, which have small tubers, may be transplanted to potting soil. They will bloom the following summer.

Good bloom on gloxinias is determined by keeping the plant growing from the time it is planted; by having temperature 70-75° F. in the day, and 62-65° by night; and by giving the plant the proper soil, rich in organic matter. Give gloxinias plenty of light for stocky growth — a south or east window is fine.

Gloxinias have very few insect pests. Mealy bugs will bother them —they will bother practically every plant. But an aerosol bomb for house plants, or a swabbing with rubbing alcohol, will put the little pests to rest.

Color preference in gloxinias is a matter of personal taste. Many prefer sparkling reds, while others like white, delicate pinks, or rosered and purple.

Whatever your choice, you know you will be richly rewarded, and your indoor garden for winter, or your outdoor display for summer, will give you much satisfaction.

BIRDS LEASE MAILBOX

Yakima, Wash.- Punking that when they found their mail scattered outside their rural mailbox, Mr. and Mrs. Carl Longmire investigated and found a pair of bluebirds had commandeered the box for their nest. After waiting for five eggs to hatch(the Longmires waited until the little birds matured and flew away. Then, thinking they could get their mailbox back, they were surprised to find four new eggs inside. Now, they'll wait until another family is reared.

The drive to increase cotton exports is having success.

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About The Home

By Frances Dell

Most of us who grow daylilies and irisis would like to try our hand at hybridizing. This is one of the most fascinating phases of gardening.

Most gardners, especially those sowing seeds for the first time, have a tendency to sow too quickly. If properly handled, the seeds of day-lilies and irises will germinate about 100 per cent. They should be spaced so that the seedlings will have room to grow. One seed every inch of row is thick enough. Early the following spring the seedlings should be lifted and transplanted to the growing beds.

Seedlings grown too close together become spindly and weak. They almost always require an additional year to bloom and may never develop into strong, sturdy plants. It is much better to grow just a few seedlings and give them proper growing room and proper care.

It is often the case that germination is slow because the seed is not planted deep enough and dries out. Cover the seed with half inch of equal parts of sand and garden. The bed should be covered with burlap to retain moisture until germination begins.

Planting fine seed, such as that of sweet alysum or portulaca, to outline a flower border can be quite a choice. It can be made much easier at no cost by placing the seed in an ordinary pepper or salt shaker and using it to shake the seed over the planting site. Gauge the distribution and you can save transplanting and seeding time.

ABBITT HAS HANDBOOK ON INSECTICIDES TO OFFER

Representative Watkins M. Abbitt said today that he has available for distribution to interested persons in the Fourth Congressional District copies of the "Insecticide Recommendations of the Entomology Branch for the Control of Insects."

This handbook has been made available by the Department of Agriculture and contains the latest recommendations for combating various kinds of insects.

Copies may be obtained free of charge by writing Representative Abbitt, 1008 House Office Building, Washington, D. C.

Sarah Anne's COOKING CLASS

The vital necessity of meat for everybody ought to keep the housewife alert for recipes using inexpensive cuts of meat.

Try serving succulent stews, savory meat pies, or substantial meat loaves. All of these will prove to be favorites of the family.

Beef or Lamb Stew

1 to 1½ lbs. beef neck or boned lamb shoulder, cut up
4 tablespoons flour
3 teaspoons salt - pepper
1 minced, peeled clove garlic
3 tablespoons fat or salad oil
3 cups boiling water
1 bay leaf
1-2 teaspoon celery seed
8 peeled small carrots
6 peeled small white potatoes
1-2 lb. stringbeans
10 scallions
1-4 cup minced parsley.

Roll meat in a blend or 2 tablespoons flour, 1 teaspoon salt and pepper. Cook garlic in 2 tablespoons fat in a deep kettle 5 minutes. Add meat and brown. Remove meat. Add 1 tablespoon fat and brown 2 tablespoons flour in it. Stir in boiling water and cook until thickened. Add 1 teaspoon salt, meat, bay leaf, and celery seed. Cover. Simmer two hours for beef; 1½ hours for lamb. Add 1 teaspoon salt, carrots, potatoes and beans cut crosswise. Cover and simmer 10 minutes. Add scallions and parsley—simmer 10 minutes.

Ham Gumbo

1 lb. ham or smoked shoulder diced
1 tablespoon bacon fat
1 onion, chopped
1 green pepper, chopped
1 tablespoon minced parsley
2 or 3 stalks celery, chopped
2 cups water
4 cups cooked tomatoes
4 cups sliced okra
1 bay leaf
3 cups hot, cooked rice

Brown ham in bacon fat in skillet. Add onion, green pepper, parsley and celery. Cook 5 minutes. Add water and tomatoes. Simmer 40 minutes. Add okra and bay leaf. Simmer 20 minutes or until stew has thickened. Season. Serve on rice.

Beefsteak Pie

1½ lbs. round steak cut into thin strips
2 tablespoons flour
1 teaspoon salt—pepper
1-8 teaspoon ground cloves
1 diced onion
1 diced carrot
Water
Pastry

Dip each strip of meat into the seasoned flour. Form into rolls and place in baking dish with onions and carrot. Fill dish 2-3 full with cold water. Meanwhile prepare the crust, roll out thin, cover meat. Bake 30 minutes. Serve hot.

Meat and Rice Au Gratin

2 cups diced cooked meat
Milk or soup stock
2 cups cooked rice
2 tablespoons fat
1-2 cup grated cheese
1 teaspoon salt-pepper
Moisten meat with a little milk. Place a layer of rice in a greased baking dish. Dot with fat, springie with grated cheese, salt and pepper. Add layer of chopped meat. Repeat. Bake in an oven 350 degrees 15 to 20 minutes.

Meat Loaf Ring

2 lbs. beef ground
1 lb. pork ground
1-4 cup minced onion
1 teaspoon prepared mustard
2 eggs beaten
1 cup cracker crumbs
1 teaspoon salt—pepper
3-4 cup milk
1 head cauliflower
Spiced cooked pear halves
Whole cloves

Combine beef, pork, onion, mustard, eggs, cracker crumbs, salt, pepper, and milk. Press into a greased ring mold. Bake in an oven 350 degrees for 1½ hours. Unmold and fill center with cauliflower. Arrange pears around meat and stud with cloves.

Pork and Apple Salad

1 cup chopped celery
1½ cups diced apples
1 green pepper shredded—salt
1-4 cup chopped pecans
2½ cups diced cooked lean pork
Mayonnaise

Combine all ingredients and chill until very cold. Serve on crisp lettuce.

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